

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all previous versions and listings of claims in this application.

1. (Currently Amended) A method for providing individually baked cookies comprising the steps of providing an uncooked, refrigerated cookie dough sheet or block in a generally rectangular configuration that includes a thickness, a surface, and separable pieces of dough of predefined shape defined by grooves, score lines or combinations thereof, separating one or more dough pieces from the cookie dough sheet or block, and then baking the pieces to obtain individually baked cookies, wherein the grooves, score lines, or combination thereof have a width of from about 0.5% to about 50% of the thickness of the dough sheet or block and a depth of about 3% to about 95% of the thickness of the dough sheet or block.
2. (Currently Amended) The method of claim 1 which further comprises defining the shape of the pieces by providing grooves, ~~or~~ score lines, or combinations thereof in the surface of the dough sheet or block, and separating the pieces from the dough sheet or block by breaking them along the grooves or score lines.
3. (Original) The method of claim 2 wherein the grooves or score lines are substantially straight to define dough pieces having substantially straight sides.
4. (Previously Amended) The method of claim 3 wherein the grooves or score lines intersect to define separable dough pieces of generally rectangular shape.
5. (Original) The method of claim 1 wherein the dough is formulated to flow upon baking and the pieces are baked on a sheet or pan which allows the dough to flow to form substantially round individually baked cookies.
6. (Currently Amended) A method for providing individually baked cookies comprising the steps of :
providing an uncooked, refrigerated cookie dough sheet or block in a generally rectangular configuration that has a thickness and a surface;

defining separable dough pieces of generally rectangular shape by providing intersecting grooves or score lines in the surface of the dough sheet or block, wherein the grooves or score lines have a width of from about 3% to about 50% of the thickness of the dough sheet or block and a depth of about 3% to about 95% of the thickness of the dough sheet or block;

separating the pieces from the dough sheet or block along the grooves or score lines; and then

baking the pieces to obtain individually baked cookies.

7. (Original) The method of claim 6 wherein the grooves or score lines have a width of about 1 to 5 mm.

8. (Original) The method of claim 6 wherein the grooves or score lines have a depth of about 1 to 5 mm.

9. (Original) The method of claim 6 wherein the dough sheet or block has a thickness of about 1 to 3 cm.

10. (Original) The method of claim 1 wherein the cookie dough comprises flour, sugar, baking powder, and fat and the baking powder is present in an amount of between 0.3 and 1.5 percent.

11. (Original) The method of claim 10 wherein the cookie dough contains between about 6 and 9 percent water.

12. (Original) The method of claim 10 wherein the flour is present in an amount of from about 10 to 40 percent by weight, the sugar is present in an amount of from about 10 to 40% by weight, and the fat is present in an amount of about 10 to 25 percent by weight and further including texturizing agent in an amount up to 10 percent.

13. (Original) The method of claim 12 wherein the texturizing agent is whole egg or egg white and is present in an amount of between about 2 and 5 percent by weight.

14. (Original) The method of claim 10 wherein the fat is a solid or liquid fat at room temperature and of animal or plant origin.

15. (Original) The method of claim 10 wherein the fat is lard, tallow, margarine, maize oil, copra oil, palm oil, sunflower oil, or Soya bean oil.

16. (Original) The method of claim 10 wherein the baking powder is a mixture of at least one bicarbonate or carbonate salt, at least one acidifying agent, and at least one separating agent.

17. (Original) The method of claim 16 wherein the baking powder is bicarbonate in an amount of at least 0.5 percent.

18. (Original) The method of claim 10 further comprising pieces of chocolate, oat flakes, or groundnuts, in an amount of between about 10 and 30 percent by weight of the cookie dough.

19. (Original) The method of claim 18 wherein the chocolate, oat flakes, or groundnut pieces are between 1 and 10 mm in size.

20. (Previously Cancelled)

21. (Currently Amended) A method for providing individually baked products comprising the steps of providing an uncooked, refrigerated dough sheet in a generally rectangular configuration which has separable portions of predefined shape defined by grooves, score lines or a combination thereof, separating one or more portions from the sheet, and then baking the portions to obtain individually baked products, wherein the grooves, score lines, or combination thereof have a width of from about 0.5% to about 50% of the thickness of the dough sheet or block and a depth of about 3% to about 95% of the thickness of the dough sheet or block.

22. (Previously Presented) The method of claim 21 which further comprises defining the shape of the portions by grooves, score lines or combinations thereof and separating the portions from the sheet by breaking them along the grooves or score lines.

23. (Previously Presented) The method of claim 22 wherein the grooves or score lines are substantially straight to define polygonal shaped portions.

24. (Previously Presented) The method of claim 22 wherein the substantially straight grooves or score lines intersect to define separable portions of generally rectangular shape.

25. (Previously Presented) The method of claim 22 wherein the grooves or score lines are at least partially arcuate to define an object having non-linear features.

26. (Currently Cancelled)

27. (Previously Presented) The method of claim 21 wherein the portions are baked in separate pans which define the final shape and configuration of the individually baked product.

28. (Previously Presented) The method of claim 21 wherein the dough is formulated to flow upon baking and the portions are baked on a sheet or pan which allows the portions to flow to form substantially round individually baked products.

29. (Previously Presented) The method of claim 21 wherein the portions are separated but baked in a single pan to facilitate more uniform baking of the portions.

30. (Previously Presented) The method of claim 29 wherein the dough is formulated to flow upon baking and the portions flow together while baking to form a baked mass of individual products.

31. (Currently Amended) In a method for providing individually baked cookies, the improvement which comprises providing an uncooked, refrigerated cookie dough sheet in a generally rectangular configuration that includes separable dough pieces created by providing the dough with intersecting score lines or grooves, so that one or more dough pieces can be separated from the dough sheet or block and baked to obtain individually baked cookies, wherein the grooves, score lines, or a combination thereof have a width of from

about 0.5% to about 50% of the thickness of the dough sheet or block and a depth of about 3% to about 95% of the thickness of the dough sheet or block.

32. (Previously Presented) The improvement of claim 31, wherein the separable dough pieces are created by scoring the dough with generally perpendicularly intersecting score lines or grooves to form separable dough pieces of generally rectangular shape.

33. (Currently Cancelled)